

## **PRODUCT INFORMATION**

### **BUTTER CARAMEL FLAVOUR 4063**

#### **DESCRIPTION**

A pale straw to yellow coloured liquid with a well rounded butter taste and creamy, milky, caramel aroma.

Specific gravity at 25°C: 1.055 - 1.065

#### **APPLICATION**

This flavour is completely water soluble and therefore suitable for many water base application including emulsion system like ice-cream, dessert, etc.

#### **Recommended Dosage**

- Cream filling : 0.1 – 0.15% w/w of base
- Desserts (ice cream) : 0.1 – 0.15% of base.
- Confectionery (i) sugar e.g. toffees : 0.1 - 0.2% w/w of base
- (ii) flavour e.g. biscuits/cakes : 0.1 – 0.2% w/w of batter mix
- Margarine : 1% - 2% w/w in margarine base

#### **LEGAL STATUS**

This flavour is compounded from nature-identical flavour ingredients which are FEMA GRAS with Propylene Glycol USP as solvent.

#### **CLASSIFICATION**

This flavour is classified as nature-identical for all countries.

#### **STORAGE**

Keep sealed in original packing in a cool place away from direct sunlight. This flavour improves with age and is stable for two years.

#### **PACKING**

- 25kg HDPE plastic drum.
- 5kg plastic container packed in a carton of 4 x 5kg